



Soft Gingerbread Cake  
Bear Country ~ Mile Long Bar  
September 1988

I was asked to come up with a “cake” like dessert for a location in Bear Country. Factors I had to look at were costs, ease of serving and consuming. It had to fit on a smaller 4” plate and the item had to retain freshness. A food test was conducted on two of

the items I created. This one and a spicier version. The spicier cake may have been a bit to spicy for some guests. The testing etc., took about 5 weeks total, from conception to sales. The cake was sold for about 3 weeks before The Mile Long Bar was rebranded into something else in fact the entire land was changed to “Critter Country”

Preheat oven to 350°F

Prepare a 9x13-inch baking pan with foil and non-stick spray around the sides.

1 cup	granulated sugar	2-1/2 cups	all-purpose flour
1/2 cup	canola oil	2 tsp	ground cinnamon
2 large	eggs	2 tsp	ground ginger
1 cup	molasses	1 tsp	baking soda
1 cup	water, boiling	1/2 tsp	sea salt

1. In a large bowl, combine the canola oil and sugar until smooth. Add eggs and then the molasses. Beating until everything is completely incorporated. Add the water and blend together.
2. Add the flour, cinnamon, ginger, soda and salt and beat until smooth.
3. Pour into prepared pan smoothing to the sides. Bake in preheated oven until a tester comes out with just a few moist crumbs, about 45 minutes to an hour or until a toothpick inserted comes out clean.
4. Serve with prepared whipped cream.